

GROUP



MENU

To Start


Soup Of the Day (V/VE)
Crusty Tiger Bread | Butter

Chicken Liver Pate (GF)
mixed salad | red onion chutney | arran oat cakes

Haggis bon bons
neep puree | Ayrshire bacon jus

"Greek" Salad (VE) (S) (SY)
Vegan feta | heritage tomatoes | olives onion seed |
crispy white balsamic

Main Courses

Fish of the Day 
Lemon crushed potatoes | green beans | spinach | red pesto dressing
Ask our server for today's catch

Daube de Boeuf (S)
black pudding | spring onion mash | ale jus | crispy kale topping

Vegetable Moussaka (VE) (S)
garlic bread roquette tomato salad balsamic glaze

Bovine Burger
Monterey Jack Cheese | Bacon | Bovine Buffalo Sauce

Breast Chicken stuffed with Chorizo (M) (S)
red chilli | tender stem broccoli | potato gratin | garlic & tomato cream sauce

Desserts

Chocolate Brownie (M) (G) (S)
raspberry sorbet | fresh berries

Sticky Toffee Pudding (M) (S) (GF)
Toffee Sauce | Honeycomb Ice Cream

Forest Berry Crumble (M) (S)
cinnamon ice cream | berry coulis

Plum & Heather Honey Fool (M) (S)

2 courses £30.00 per person | 3 courses £35.00 per person

(V) Vegetarian (VE) Vegan (S) Sulphates (SY) Soya (LF) Lactose Free (GF) Gluten Free

A 10% discretionary service charge will be added to your bill. Group Menu is available for Groups of 10+

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our food is prepared with fresh ingredients and takes time to cook. We allow our steaks time to rest to improve flavour and tenderness. If you are in a hurry please let us know.



Preserving our oceans for future generations. Seafood with this mark comes from Marine Stewardship Council certified sustainable fisheries. MSC-C-54946. www.msc.org.